

Festive Menu

Served from Friday 27th November – Saturday 26th December 2026
Parties of 10 or more require a £10pp deposit (non-refundable) on booking and a pre order.

To Start

Spiced Celeriac Soup, Baked Bread (GFA) (V) (VGA) £7.95

Honey Glazed Pigs in Blankets, Sweet Honey Mustard Dip £8.50

Smoked Salmon Blinis, Lumpfish Caviar, Cream Cheese, Marie Rose, Paprika Dust £10.95

Mackerel Pate, Garlic & Herb Crostini £9.95

Port & Stilton Mushrooms, Baked Bread (GFA) (V) £9.50

Crispy Onion Nests, Garlic & Paprika Mayo (V) £8.50

For Mains

Festive Roast Turkey, Pigs in Blankets, Roast Potatoes, Seasonal Vegetables, Cranberry Stuffing, Yorkshire Pudding, Chefs Gravy (GFA) £19.95

Beef Bourguignon Braised Steak, Buttery Mash, Seasonal Vegetables (GF) £23.50

Walnut & Sage Crusted Salmon, Buttery Mash, Seared Asparagus (GF) £23.50

Festive Beef Burger Stack, Bacon, Cranberry, Brie, Skinny Fries, Onion Rings, Slaw £18.50

Garlic Mushroom Chicken Schnitzel, Truffle & Parmesan Fries, Seared Asparagus £19.50

Mushroom & Chestnut Wellington, Roasted Potatoes, Seasonal Vegetables, Chef's Gravy (V)(VG) £19.95

Turkey & Mango Curry, Steamed Wild Rice, Garlic & Herb Naan Bread £18.50

Steak, Ale & Mushroom Pie, Thick Cut Chips, Seasonal Vegetables, Chef's Gravy £18.50

Beer Battered Fish & Chip, Mushy Peas, Thick Cut Chips, Tartare Sauce (GFA) £19.50

Halloumi 'Fish & Chips', Mushy Peas, Thick Cut Chips, Tartare Sauce (GFA) (V) £18.95

To Finish

Sticky Toffee Apple Pudding, Toffee Sauce, Vanilla Ice Cream (V) £8.50

Cranberry & White Chocolate Bread & Butter Pudding, Vanilla Custard (V) £8.50

Traditional Christmas Pudding, Brandy Sauce (V) £8.50

Mulled Wine Cheesecake, Chantilly Cream (V) £8.50

Cinnamon Tossed Churros, Chocolate Sauce, Vanilla Ice Cream (VGA) (V) £8.50

Black Forest Eton Mess (V) (GF) £8.50

Unfortunately, we are unable to make adaptations to any menu items

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Sides (Available with Mains only)

Beer Battered Sprouts (V)(VG)(GFA) £5.25

Pigs In Blankets £5.50

Cauliflower Cheese (Serves 2) (V)(GFA) £4.95

Onion Nests (V) £5.50

Thick Cut Chips (V)(VG)(GFA) £4.95

Children's Menu

To Start

Spiced Celeriac Soup, Baked Bread (GFA) (V) (VGA) £5.50

Honey Glazed Pigs in Blankets, Sweet Honey Mustard Dip £5.50

Crispy Onion Nests, Garlic & Paprika Mayo (V) £5.50

For Mains

Festive Roast Turkey, Pigs in Blankets, Roast Potatoes, Seasonal Vegetables, Cranberry Stuffing, Yorkshire Pudding, Chefs Gravy (GFA) £10.95

Sausage & Mashed Potato, Garden Peas, Chef's Gravy (VA) £8.50

Turkey & Mango Curry, Steamed Wild Rice, Garlic & Herb Naan Bread £9.95

Fish Bites, Skinny Fries, Garden Peas (GFA) £8.50

Mushroom & Chestnut Wellington, Roasted Potatoes, Seasonal Vegetables, Chef's Gravy (V) (VG) £10.95

To Finish

Sticky Toffee Apple Pudding, Toffee Sauce, Vanilla Ice Cream (V) £5.50

Cranberry & White Chocolate Bread & Butter Pudding, Vanilla Custard (V) £5.50

Cinnamon Tossed Churros, Chocolate Sauce, Vanilla Ice Cream (VGA) (V) £5.50

Vanilla Ice Cream Sundae (V) (GFA) £5.50

(V) Vegetarian (VA) Vegetarian Available (VG) Vegan (VGA) Vegan Available (GF) Gluten Free (GFA) Gluten Free Available. Before ordering drinks or food, please speak with a member of our team about your requirements. Whilst we take care to preserve the integrity of our vegetarian/vegan products, we must advise that these products are handled in a multi-ingredient kitchen environment. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (fryers, grills etc) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil